

# BRAIDA

## BARBERA D'ASTI 'BRICCO DELLA BIGOTTA'

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*Ruby red in color, with purple hues. Rich, intense and persistent aromas of liquorice, violet, plum and vanilla. Intense sour cherry compote and plum flavours, roast coffee and white pepper. Very well balanced, rubenesque and intense. Accompanies roast meats, wild game and hard cheese.*

**Color:** Red

**Grapes:** 100% Barbera

**Soil:** heavy-textured, sandy and calcareous

**Age of Vines:** 50 Years Old

**Altitude:** 180-200 m

**Yield:** 60 Hl/Ha

**Farming practices:** sustainable

**Yeast:** cultured

**Skin Maceration:** 20 days

**Fermentation vessel:** stainless steel

**Malolactic fermentation:** yes

**Ageing:** 18 months in barriques, then 1 year in the bottle

**Production:** 60,000 bottles per year